WINTER GARDEN ROOM MENU

STARTERS

Soup of the Day
Cup  4.50  Bowl 5.50

Potato Leek Soup*
Cup  4.50  Bowl 5.50
Sourdough Croutons

Frisée Salad* 10
Blood Oranges, Marcona Almonds, Soft Cooked Egg, Aged Gouda, Tangerine Vinaigrette

Gem Lettuce Greek Salad* 10
Artichoke, Pickled Red Onion, Kalamata Olives, Feta, Semi Dried Tomato, Cucumber, Lemon Oregano Yogurt Dressing

Braised Daikon 11
Doenjang Broth, Kimchi, Crispy Onions

Tangerine Salmon Belly Tartare 13
Cucumber, Dill Crème Fraiche, Brioche Toast, Frisée

Smoked Duck Breast 13
Orange Segments, Wilted Tuscan Kale, Lingonberry Jelly

SALADS and SANDWICHES

Grilled Shrimp Kale Caesar Salad 19
Tuscan Kale, Focaccia Croutons, Semi-Dried Cherry Tomatoes, Roasted Garlic Caesar Dressing

Chicken Teriyaki Pot Stickers 19
Petite Asian Lettuces, Edamame, Pickled Daikon, Avocado, Charred Shishito Peppers, Ginger Carrot Vinaigrette, Sweet Chili Aioli

Vegetarian Farro Lentil Bowl* 16
Kale, Oranges, Cranberries, Butternut Squash, Scallions, Fennel, Smoked Cheddar Cheese, Creamy Caramelized Onion Dressing

Eggplant Milanese Piadina* 14
Grilled Red Onions, Smoked Fresh Mozzarella, Red Pepper Aioli, Arugula, Greek Salad

Italian Seafood Salad 21
Octopus, Calamari, Shrimp, Mussels, Scallops, Braised Fennel, Cured Olives, Broccoli Rabe, Lemon Herb Vinaigrette

Seared Turkey Burger or Veggie Burger 16
Wilted Kale, Caramelized Onion, Havarti Cheese, Lingonberry Aioli, French Fries

MAIN ENTREES

Pan Seared Free Range Chicken Breast 19
Sweet Potato Puree, Lacinato Kale, Cipollini Onion, Sherry Chicken Jus

Thai Marinated Grilled Swordfish 22
Jasmine Rice, Kabocha, Green Papaya Salad, Cilantro, Crushed Peanuts, Coconut Red Curry Sauce

Braised Boneless Beef Short Rib 24
Aged Gouda Grano Risotto, Roasted Root Vegetables, Pan Reduction Sauce

Braised Lamb Shoulder Enchilada 22
Cotija Cheese, Avocado, Black Bean Puree, Red Chile Mole

Jumbo Lump Crab Cakes 24
Roasted Fingerling Potatoes, Braised Cabbage & Apples, Scallion Mustard Beurre Blanc

Grilled Skuna Bay Salmon 21
Pappardelle Pasta, Cipollini Onions Confit, Sautéed Spinach, Semi-Dried Grape Tomatoes, Parmesan Lemon Herb Sauce

Vella Dry Jack Yukon Gold Gnocchi * 19
Wild Mushroom Ragout, Pearl Onions, Rainbow Chard, Roasted Carrots, Mushroom Herb Jus

Executive Chef Brian Driscoll  

*: Vegan  
*: Vegetarian
WINTER DESSERT MENU

Pecan Brioche Bread Pudding 7
*Vanilla Bourbon Crème Anglaise*

*Lemon* Mascarpone Mousse Verrine 7
*Macerated Minted Raspberry, Pistachio Crumble*

Caramel Roasted Pear Tart 7
*Almond Frangipane, Vanilla Gelato*

Dark Chocolate Cheesecake 7
*Coconut Graham Crust, Almond Crunch*

The Bent Spoon Ice Cream and Sorbet 7
*Mini Cookies*

HOT BEVERAGES

Small World Coffee and Decaf 2.30
Tea Forté Herbal Tea 3.10
Cappuccino 3.60
Latte 3.60
Espresso 2.30